

Sushi Appetizers

Edamame \$5

Steamed and salted soy beans served in the pod

Seaweed Salad \$7

Wakame seaweed marinated in sesame oil topped with sesame seeds

Hamachi Poke* \$14

Cubed hamachi, green tomato, cucumber, avocado, scallions, seaweed salad, salt, sugar, sesame oil coconut milk and spices served with fried wonton chips

Ahi Poke* \$12

Cubed tuna, avocado, seaweed salad, salt, sugar, sesame oil and spices served with fried wontons

Squid Salad \$9

Squid, Japanese mushrooms, bamboo shoots, marinated in sesame oil and vinegar, served over a bed of chopped salad and topped with ginger sauce

Sashimi & Nigiri

	Sashimi	Nigiri
Masago*	\$5	\$5
Ikura*	\$5	\$5
Crab*	\$6	\$5
Eel*	\$6	\$5
Snapper*	\$6	\$5
Grouper*	\$6	\$5
Shrimp*	\$6	\$5
Hamachi*	\$7	\$6
Tuna*	\$7	\$6
Sea Scallop*	\$7	\$6
Salmon*	\$7	\$6

Nigiri Platter* \$24

Ten pieces of Nigiri (chef's choice)

Sashimi Platter* \$25

Ten pieces of Sashimi (5) different varieties, (chef's choice)

Chirashi Platter* \$25

A variety of (4) fresh fish with scallops and shrimp on a bed of rice accompanied with tobikio, furikake, and seaweed salad

Ceviche* \$10

Fish and vegetables marinated in citrus juice and vinegar served over rice, and accompanied by fried wontons

Baked New Zealand Mussels \$10

Open faced green shell mussels topped with eel sauce, spicy mayonnaise and roe, then baked to perfection

Tempura Vegetables \$10

Crispy golden tempura fried zucchini, asparagus, mushrooms, squash and sweet potatoes, served with eel sauce

Tempura Shrimp \$12

Crispy golden tempura fried shrimp and vegetables, served with eel sauce

Tuna Tataki* \$12

Thinly sliced seared tuna served over seaweed salad, topped with a citrus soy sauce, sesame seeds, and scallions

Ol' Faithful Rolls

Spider Roll \$10

Fried soft shell crab, scallions, red bell pepper, cucumber, avocado, and asparagus, topped with eel sauce

Eel Roll \$8

Cucumber, avocado, and baked eel inside, topped with eel sauce

Salmon or Tuna Roll* \$10

Fresh salmon or tuna rolled inside sushi rice and nori

California Roll \$6

Crab stick, avocado, and cucumber

Cucumber Roll \$5

Cucumber rolled inside sushi rice and nori

Philly Roll \$9

Smoked salmon, cream cheese, and avocado inside, topped with capers

Shrimp Tempura Roll \$10

Tempura fried shrimp, cucumber, and avocado rolled inside sushi rice, topped with eel sauce

Spicy Tuna or Salmon Roll \$10

Spicy mayo, fish of choice, served mild, hot or extra hot

Veggie Roll \$7

Cucumber, avocado, scallions, bell pepper, and asparagus

Avocado Roll \$7

Avocado rolled inside sushi rice and nori

Our rice is prepared gluten free



Our breadings is a proprietary blend with no msg and low sodium, and our fried items are prepared in soy oil. *Contains ingredients that are raw or under cooked - Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk for food-borne illness. Please let your server know if you have any known food allergies.

Specialty Rolls

Rainbow Roll* \$10

California roll topped with sliced white fish, salmon, and tuna

Cowboy Roll* \$14

Spicy salmon and cucumber inside, topped with sliced avocado, fried sweet potato curls, and eel sauce

Caterpillar Roll \$12

Eel and cucumber inside, topped with avocado slices and eel sauce

Blackened Blue Roll* \$13

Blackened tuna, blue cheese, red bell pepper, on soy paper topped with remoulade and raspberry wasabi sauce

Featured in "South Carolina's Best Seafood Spots"

Southern Living Magazine,
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Volcano Roll* \$13

Steamed shrimp, cream cheese, and asparagus, topped with a broiled mixture of creamy crab and scallops, served with eel sauce and tobiko

Nay Nay Roll* \$13

Fresh tuna roll topped with spicy tuna, avocado, and spicy mayo

Spicy Sea Scallop Roll* \$14

Diced fresh sea scallops tossed with scallions and spicy mayo

Negihama Roll* \$15

Cubed hamachi and diced fresh scallions, served spicy, mild, or plain

Dragon Roll \$15

Shrimp tempura, crab, and asparagus inside, topped with eel, avocado, and eel sauce

Dancing Eel Roll \$10

California roll topped with baked eel and eel sauce

Kanisu Roll \$10

Crab, masago, and avocado rolled in cucumber served with ponzu sauce
- no rice

Our rice is prepared gluten free

Yami Yami Roll \$14

Fried grouper bites, avocado, scallions, and spicy mayo wrapped in soy paper then garnished with eel sauce

Geisha Roll* \$12

Spicy tuna roll inside, topped with seared salmon, garnished with spicy mayo and tobiko

Hawaiian Crunch Roll* \$12

Tempura fried roll of ahi tuna, crab, mango, and bacon served with eel sauce and blackberry wasabi
- no rice

Omega Roll* \$13

Smoked salmon, hamachi, crab stick rolled in cucumber, topped with Ikira and served with ponzu sauce
- no rice

Salmon Crunch Roll* \$10

Salmon, crab, and cream cheese, tempura fried, topped with eel sauce
- no rice

Firecracker Roll* \$15

Shrimp tempura, crab, and scallops inside, sliced tuna, eel sauce and spicy mayo

Dynamite Roll* \$12

Baked creamy crab and scallop mixture inside, topped with eel sauce

Nagasaki Roll \$15

Fried crab stick, cucumber and avocado inside, topped with seared tuna, eel sauce, spicy mayo, and panko bread crumbs

Cajun Grouper Roll* \$14

Steamed shrimp, scallions, red bell pepper, cucumber, avocado, and asparagus inside topped with seared blackened grouper, garnished with spicy mayonnaise

Ahi Tuna Crunch Roll* \$13

Tempura fried tuna tataki garnished with a spicy ponzu sauce served over seaweed salad and topped with spicy sesame seed and tobiko
- no rice



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